

## Cheesecake

### Base and crumb topping:

1 egg  
1 cup butter or margarine  
1 cup white sugar  
2 1/2 cups flour  
1 teaspoon vanilla or lemon extract  
2 teaspoons baking powder  
1/2 teaspoon salt

### Cheese filling:

2 500-gram tubs creamed cottage

cheese

1 1/4 cups white sugar  
1/8 cup melted butter or margarine,  
room temperature  
1/8 cup flour  
1 lemon, finely grated rind and juice from  
1/2 lemon (strained) or 1 teaspoon  
vanilla  
4 eggs  
1/4 teaspoon salt

**TOPPING:** Place egg and flavoring in a cup and beat with a fork. Place all other ingredients in a bowl and mix with hands as you would for a pie crust, until all is crumbly. Add egg mixture and again mix with hands to crumble. Save 3/4 cup of this mixture for topping. Place remainder in a 13x9-2-inch pan, smooth over and pat down.

**FILLING:** Place all ingredients in blender and whip until quite smooth, for 4 or 5 minutes. Pour cheese filling over base. Smooth over. Top lightly with remaining crumb topping. Bake 350° oven for 35 to 45 minutes, or until light sand in color, as oven temperatures often differ.

Heavenly Textured Cheesecake

1994